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## **GAS STOVE OGS148**



PERMIT NUMBER  
1037-40/1-RSA-12-A

[www.defy.co.za](http://www.defy.co.za)

## **OWNER'S MANUAL**

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**Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.**

Do not use the stove if it is damaged. Report the damage to your dealer, who will take the necessary corrective action.

Please keep your sales invoice in a safe place. You may need it at a future date as proof of purchase for warranty purposes.

The manufacturer of this product constantly strives for further improvement.

For this reason the specifications and design of the stove are subject to change without notice.

**FLEXIBLE HOSE** - Not supplied.

Any hose that is used to connect the stove to the gas system shall comply with SANS 1156-2 or BS 3212.

**TEMPORARY INSTALLATION.**

Flexible hose connection from the gas appliance to the cylinder can be made .

Ensure that pipe clamps are tightened correctly and are of good quality.

**GAS CYLINDER** - Not supplied.

For best results we recommend that gas cylinders with a minimum capacity of 19kg be used.

**REGULATOR** - Not supplied.

A 2,8 kPa LPG gas regulator which complies with SANS 1237 must be used.

**PERMANENT INSTALLATION.**

The appliance may only be installed by a Qualified Gas Fitter who is registered with the LPGSASA.

All registered Gas Fitters are issued with an identity card which carries their registration number.

Make a note of this in the box provided on page 3

The Gas Fitter should also provide you with a written certificate after completion of the work.

**Failure to comply with the above will render the Warranty invalid.**

Before the installer hands over the appliance be sure that you fully understand:

- a) The position of the isolation or shut-off valve in the gas supply line to the appliance.
- b) The requirements for safe operation of the appliance.

**NOTE**

This appliance is supplied ex-factory with jets and air settings for use with Liquid Petroleum Gas ( LPG ) only.

**Note: A stove without a flame failure device may only be used with a free standing cylinder placed adjacent to but not closer than 300 mm to the stove.**

<b>RECORD INSTALLERS DETAILS HERE</b>

**3**

**INSTALLATION BEFORE USE**

Unbox the stove and remove all packaging and protective wrapping.

Adhesive residue may be cleaned off using benzine or alcohol and then rinsed with water.

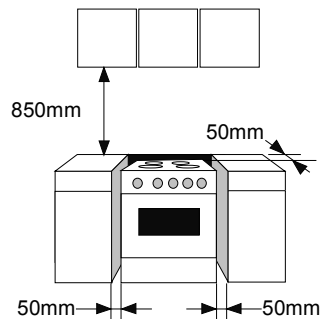
Please ensure that you dispose of the packaging in a responsible manner. Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.

Stand the stove on a solid flat and level floor capable of supporting it's weight without flexing.

The stove should be located away from draught, direct sunlight, cooling appliances and any combustible materials such as curtains and plastic containers.

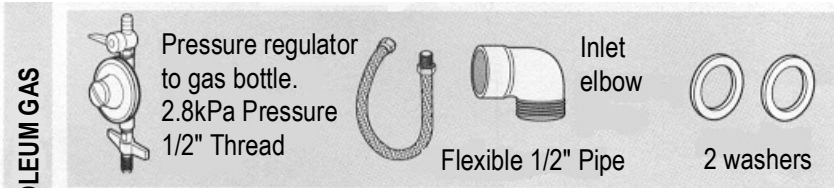
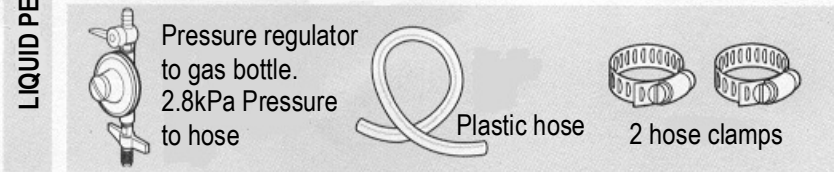
The stove should have an air gap of at least 50mm. around the back and sides for ventilation purposes and a space of at least 850mm. above the cooking surface.

The gas pressure regulator should be accessible and located near the stove.

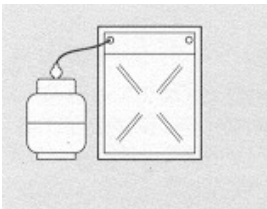


**GAS SUPPLY**

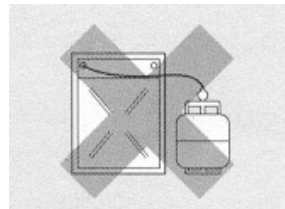
The stove has been designed to operate on Liquid Petroleum Gas.  
Connecting hardware, gas bottles, regulators and hoses are not supplied with the stove.  
These must be purchased and must comply with local by-laws.

**Installation using a 1/2" Flexible Pipe****Installation using a plastic hose****GAS CONNECTION**

Connect the gas hose, ensuring that no part of the gas hose touches the back of the stove.



Correct gas connection

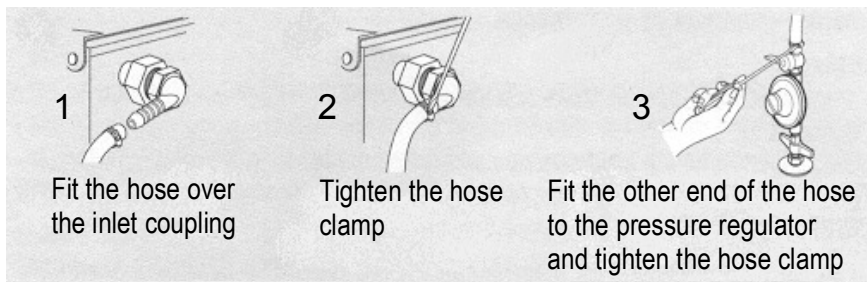


Wrong gas connection

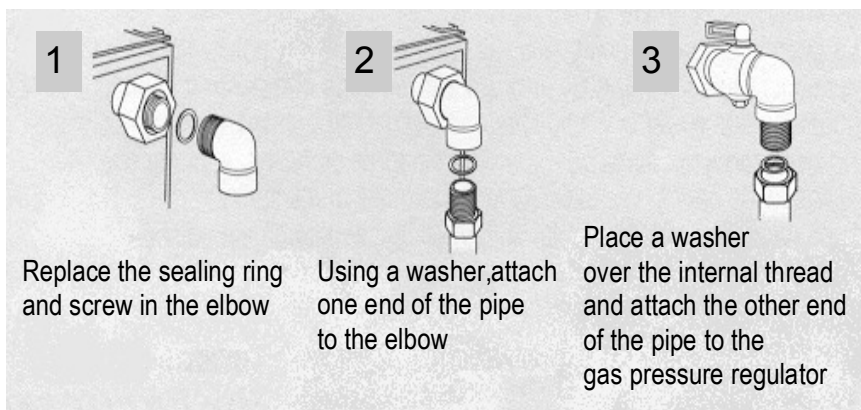
**IMPORTANT**

THE STOVE IS MANUFACTURED TO OPERATE ON LIQUID PETROLEUM GAS (LPG) ONLY.

## Connecting the Gas bottle to the stove using a plastic hose



## Connecting the Gas bottle to the stove using a flexible pipe



### AFTER CONNECTION CHECK FOR ANY GAS LEAKS

Open the gas regulator and using a paint brush, apply some soapy water to all the couplings and connections.

The formation of bubbles will indicate a gas leak.

Leaking gas may also be identified by a characteristic smell.

If a leak is detected, do not attempt to light a burner.

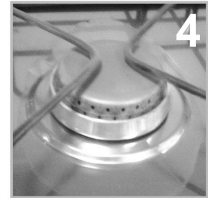
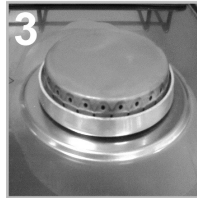
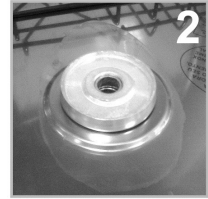
Check and tighten all the connections once more. If a leak is still evident, turn the gas off and call the nearest **Defy Service Centre** for assistance.

## RELOCATING THE BURNER CAPS CORRECTLY

**1 & 2.** Slot the burner body over the central burner tube on the stove. Gently lower the burner body into position.

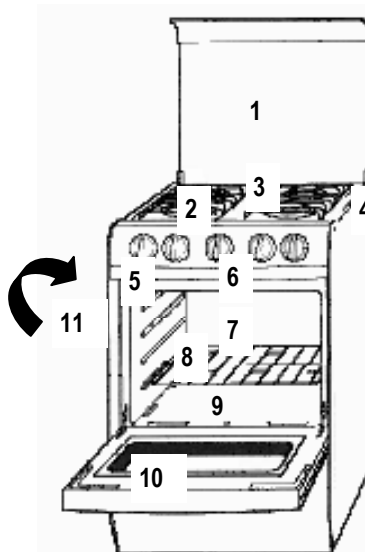
**3.** Centralise and level the burner cap onto the burner body. (The burner cap must be positioned so that it rests centrally on the burner body). Ensure that it is correctly seated.

**4.** Refit the pot stands.



5

**KNOW YOUR STOVE**



**1. Hob lid.**

Acts as splashback in the open position.

**2. Burners and burner caps.**

Removable and easy to clean.

**3. Double pot stands.**

Removable for easy cleaning.

**4. Stainless steel hob.**

**5. Oven control knob**

Five temperature levels

**6. Burner control knobs.**

Push and turn action prevents accidental operation.

**7. Oven**

**8. Oven shelf**

1 shelf.

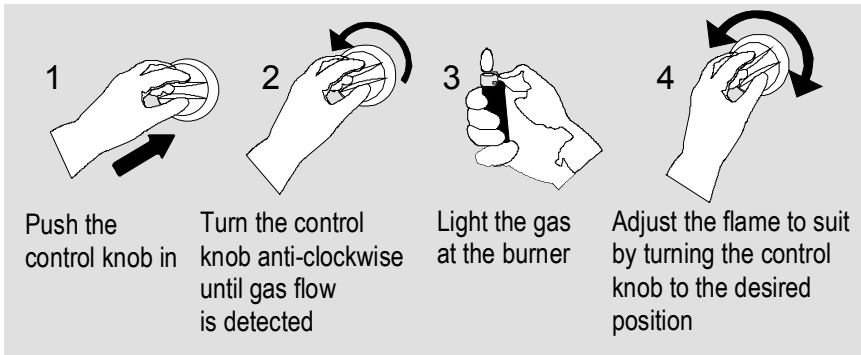
**9. Oven lighting port**

Light oven at this point.

**10 Oven door**

**11. Gas feed.**

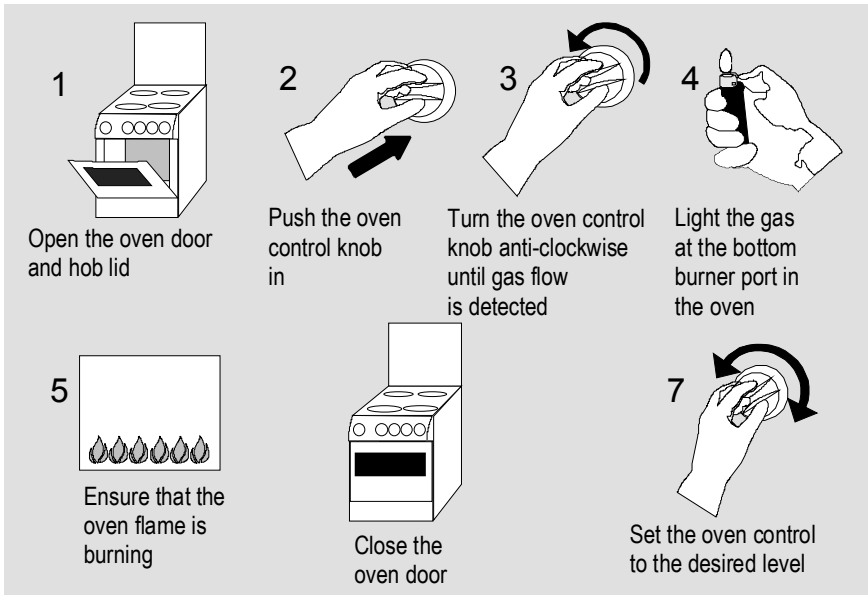
On back of stove.

**6****LIGHTING THE BURNERS**

**TO TURN THE GAS OFF, TURN THE CONTROL KNOB TO THE OFF ( 0 ) POSITION.**

**7****LIGHTING THE OVEN FOR ROASTING OR BAKING****IMPORTANT:**

**WHEN THE OVEN IS IN USE, THE HOB LID MUST BE IN THE OPEN POSITION**



**TO TURN THE GAS OFF, TURN THE CONTROL KNOB TO THE OFF ( 0 ) POSITION.**

The oven control may be set to any of five heat levels to suit cooking requirements. See guide below if temperature levels are not displayed on the control panel.

<b>HIGH</b>	= <b>Approximately 290°C</b>
<b>MEDIUM HIGH</b>	= <b>Approximately 270°C</b>
<b>MEDIUM</b>	= <b>Approximately 250°C</b>
<b>MEDIUM LOW</b>	= <b>Approximately 220°C</b>
<b>LOW</b>	= <b>Approximately 180°C</b>

## ROASTING

Roasting takes place in the lower part of the oven. It is recommended to pre-heat the oven for about 10 minutes before placing a roast in the oven.

### Remember that moderate temperatures will:

1. Ensure that meat cooks evenly.
2. Reduce weight loss and shrinkage.
3. Require less attention.
4. Reduce the amount of splatter and smoke release.

If a crispy texture is required, then it is best to increase the temperature towards the end of the roasting process. Selecting the correct shelf position can also affect cooking. The closer to the heat source, the higher the temperature. With a little experience, excellent results may be obtained.

The oven shelf may be set at one of 3 different levels depending on requirements.

- 1) Pull the shelf until it stops.
- 2) Lift the shelf at the front edge and continue to pull until the shelf is clear of the runners.
- 3) Reposition the shelf in reverse order





**GENERAL CLEANING**

For your safety wait until the stove has cooled down before cleaning.

Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners. Never use vinegar or lemon juice to remove blemishes.

Wipe down glass panels, cabinet, door, control knobs, trims and handles with a damp soapy cloth. Rinse and dry with a clean, lint free cloth. Keep the dispersers, burners and gas injectors clean by removing spills as soon as possible.

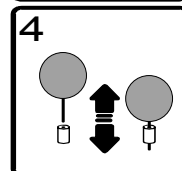
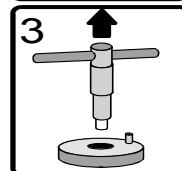
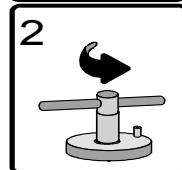
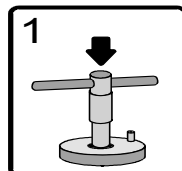
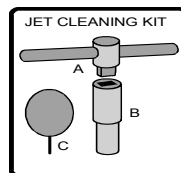
**CLEANING THE OVEN**

Use a hot, soapy, damp cloth to clean the oven. Stubborn stains may require the use of a nylon pad or scrubbing brush and a liquid household cleaner. The shelf(s) may be removed to improve access.

**DO NOT USE ABRASIVE POWDERS, CAUSTIC CLEANERS OR METAL SCOURING PADS.**

**Gas Jet Cleaning Procedure**

- Every six months the gas jets on your hob should be cleaned to ensure continued efficient and safe operation.
  - This may be done using a Gas Jet Cleaning Kit which may be purchased from your nearest Defy Service Centre.
  - The kit comprises of a sliding T-bar (A) a socket (B) and a 'Classic pin' (C).
  - **Fit the T-bar to the socket and remove the pot stands, burner caps and burner bodies.**
1. Insert the socket into the central tube of the burner so that it locates over the brass gas jet at the bottom of the tube.
  2. Gently loosen the brass gas jet by turning the socket in a anti-clockwise direction.
  3. Carefully lift the socket and loosened brass gas jet from the central burner tube.
  4. Insert the Classic pin into central hole of the jet and slide it up and down until the jet is free of accumulated dirt.
  5. Re-assemble in reverse order.
  6. Clean all the burner jets in the manner described above.



1. From time to time check the condition of gas hoses, connections and the gas pressure regulator.
2. Do not attempt to repair the stove yourself or allow an unqualified person to do so.
3. Contact the nearest **Defy Service Centre** if service is required.
4. Keep children away from the stove when it is in use.
5. Do not leave flammable materials near the stove.
6. Never pour water onto the stove.
7. Keep the kitchen well ventilated when the stove is in use.
8. Close the gas pressure regulator at night ( while you sleep ) or when you leave the house.
9. Keep the gas bottle out of the kitchen if possible and in a well ventilated place.
10. Turn pot handles inwards so they will not protrude beyond the stove.
11. Never use the stove with the hob lid down. Do not lower the hob lid while the stove is still hot.
12. Use oven gloves when removing hot dishes from the oven
13. Do not place a utensil directly on the oven floor.
14. Open and close the oven door gently to prevent the flame from blowing out.
15. **In the event of a "burn back"**- (when the flame burns back into the jet ) Turn off the control valve to the affected burner immediately. Wait a few minutes and light the burner in the normal manner. If burn-back occurs again, turn off the control valve to the affected burner and call a Service Technician. Do not use the appliance again until a service technician has declared it safe to do so.

**BEFORE CALLING A SERVICE TECHNICIAN TO ASSIST WITH A PROBLEM,  
PLEASE CHECK THE FOLLOWING:**

1. Is there a gas supply to the stove ?
2. Are the burners free from dirt ?
3. Is the oven door open or has the flame blown out ?
4. Have the burners been assembled properly after cleaning.
5. Is the gas flow impeded ?
6. Is contamination in the burner assembly causing an obstruction or yellow flame ?

If you have followed the instructions and still have a problem please contact the nearest **DEFY SERVICE CENTRE**. They are as close as your telephone and can help with the operation of your stove or send a qualified technician to repair it.

**Service Centres**

**If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre.**

Service Centres are located in Bloemfontein, Cape Town, Durban, East London, Johannesburg, Polokwane, Port Elizabeth and Pretoria.  
Other areas are serviced by over 200 authorised Service Agents.

**Consult your telephone directory for the nearest regional Defy Service Centre.**


This certificate is issued by DEFY APPLIANCES (PTY) LIMITED Manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The company warrants to the original purchaser that for a period of **TWO YEARS** from the date of purchase, the appliance is free from defect under normal domestic use, both in workmanship and material subject to the following conditions.

1 Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided the appliance is located no further than 50km. from a Company Service centre or an Authorised Service Dealer. Where the appliance is located beyond the 50km. radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.

#### CARRY IN SERVICE

Microwave ovens, Compact cookers and small appliances are repaired in our Service centres and are not collected from the customers home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2 Vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is the express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with the operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.

3 This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number has been removed.

4 The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance.

5 The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this certificate.

6 These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho.

7 Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.

8 This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty it will be essential to produce this Certificate and invoice. Failure to do so will render the purchaser liable for service costs.

**KEEP THIS CERTIFICATE AND SALES INVOICE. IT IS PROOF OF PURCHASE FOR WARRANTY PURPOSES.**